

# Shortbread Cookies

Classic Turkish shortbread cookies made with just 3 ingredients: butter, flour, and sugar. Crispy, buttery treats perfect with tea or coffee.

15 min

PREP

15 min

COOK

30 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

## Shortbread Cookies

## Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 3 cup granulated sugar
- 1 tsp salt
- 2 tsp vanilla extract

## Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2 Make the dough**

Add 2 cups butter (softened to room temperature) and 1 teaspoon salt to a large mixing bowl. Beat with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 3** Add 1 cup sugar and 2 teaspoons vanilla extract to the butter mixture. Beat for 1-2 minutes until smooth and well combined.
- 4** Add 3 cups all-purpose flour gradually while mixing on low speed. Mix just until the dough comes together and no flour streaks remain, about 1-2 minutes.
- 5 Chill the dough**

Wrap dough in plastic wrap and refrigerate for 1 hour until firm to the touch.
- 6 Shape the cookies**

Remove dough from refrigerator and roll into walnut-sized balls, about 1½ inches in diameter. Place on prepared baking sheet, spacing them 2 inches apart.
- 7 Bake the cookies**

Bake for 12-15 minutes until edges are set and very lightly golden. Centers should still look pale and soft.
- 8 Cool and serve**

Cool cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

## Tips

Use room temperature butter for easy mixing, but avoid letting it become too warm or the cookies will spread excessively during baking.

Chill the shaped dough for at least 1-2 hours before baking to prevent spreading and maintain the cookie shape.

Roll the dough to an even thickness of about ¼ inch to ensure uniform baking and consistent texture.

Don't overbake - the cookies should be just lightly golden on the edges but still pale on top when done.

Use parchment paper or a silicone baking mat to prevent sticking and ensure easy removal from the pan.

If using salted butter, reduce or omit the additional salt in the recipe to prevent oversalting.

Press a fork gently into each cookie before baking to create the traditional shortbread pattern and prevent puffing.

Let cookies cool completely on the baking sheet for 5 minutes before transferring to prevent breaking.